

Toolunka Creek Tuscan olives 6

Oysters - Moonlight kisses from Bateman's Bay each 4.5

Bread, anchovy butter and shallots 7

Nigella seed and fennel crispbread, black garlic and miso hummus, chamomile oil 12

Hervey Bay king prawns, roast garlic and chilli 18

Pan-fried octopus, nduja, saffron mayo, spring onion 18

Six baked scallops, morcilla, pea and mint creme fraiche 28

Porcini and parmesan croquette, roasted onion and thyme puree each 7

Ham hock croquette, burnt pineapple, jalapeño each 7

Duck rillettes, cumquat, pickled shallots 15

Beef carpaccio, smoked oyster mayo, chopped egg, rocket 16

7 Hermanos Jamon Iberico, charred baby peppers 18



Single piece of cheese, your choice 9

Grilled cauliflower, blue cheese cream, parsley crumb 13

Grilled artichoke salad, gem lettuce, peas, broad beans, sorrel, blood orange, feta and croutons 16

Smoked trout nicoise 21

Ricotta gnocchi, zucchini, mint, prosciutto, pecorino 24

Market Fish MP

Cedar-baked ocean trout from Strahan with beetroot, creme fraiche and horseradish 31

Crispy pork belly, fennel and apple salad, sloe gin jus 31

Harissa spiced half chicken, pomegranate labne, braised gem lettuce, roasting juices 29

Grilled Rutherglen lamb cutlets, garlic roast potatoes, salsa verde 36

Butcher's Special MP

250gm grain-fed eye fillet, buttered spinach, peppercorn sauce 44

450gm southern ranges rib-eye, savoy cabbage and béarnaise 48

Sides...

Savoy cabbage, caraway, pancetta / Gem salad, anchovy mayo, manchego / Mixed salad / Zucchini, macadamia, goat's curd 8.5

We have a large range of local and imported wines
you can select from RACK and RU!N next door. If you would like to
enjoy a bottle here for \$15 corkage.